

# Dinner Menu 3

## STUFFED PORTOBELLO EN CROUTE

Mushroom, Chestnuts, Breadcrumbs, Leeks, Parmesan Cheese

or

## BRAISED "DRUNKEN WHITE WINE" VEAL

with Saffron Risotto

or

## LOBSTER RAVIOLI

Sautéed Spinach with a Red Pepper Sauce

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## OX TAIL CONSOMMÉ SOUP

Julienne Vegetables, Ox Tails

or

## ARTISAN MIXED GREEN SALAD

served with Feta Cheese, Strawberries, Almonds & a Raspberry Vinaigrette

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## ROASTED ENGLISH-CUT PRIME RIB

Caramelized Onions, Wild Mushrooms, Yorkshire Pudding, Red Wine Sauce

or

## PAN SEARED SNAPPER

Slow Roasted Herbed Cherry Tomatoes, Light Pouilly Fuisse Cream Sauce

or

## GRILLED LAMB CHOP

Served with Lamb Roulade, Spinach & Goat Cheese Stuffing with a Rosemary Jus

or

## STUFFED VERMONT TURKEY BREAST SAUSAGE, HONEY GLAZED VIRGINIA HAM

Fresh Cranberry, Cassava Pie, Jus

SERVED WITH GARDEN VEGETABLE, CARAMELIZED FENNEL MASHED POTATOES

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## WARM CHRISTMAS PUDDING

with Brandy Vanilla Sauce

or

## HAZELNUT, CARAMEL AND SESAME MOUSSE CAKE

with Giandua Gelato

or

## TIRAMISU

Kahlua Cream Sauce

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## PETIT FOURS

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## COFFEE OR TEA

\$150.75 plus gratuities

Price Subject to Change

1/2 Bermuda Lobster available upon request for a surcharge of \$37.75